

## EXHIBIT C

AFB conf

## Fat proc -

chicken (mainly)

also beef, pork - cover all animals

Plant oils (incl. vegetable)

① As is

② hydrolyzed - lipolyzed  
make fatty acids

add  $\text{Na}_2\text{S}$  (Na) sulfide, and  $\text{NH}_4\text{OH}$   
ammonia

= sulfur source + nitrogen source

eg  $\text{Na}_2\text{S}$

hi-temp reaction,

150°C, 1 hr, pressure = ~50 psig

95°C, no pressure, - longer  
elevated temp

then add other ingred, eg, liver, viscera, veg. prod.

add 5% proc. fat/oil into other liquid mixes  
could be done w/dry as well

could be added to fat "pre-spray"

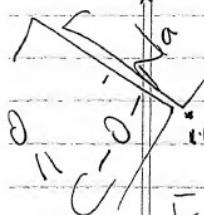
Some testing mainly on dogs so far

"sulfury roasted smell" - assumed to appeal  
to dogs

3 fatty acids attached to glycerol (3 ester bonds)  
= triglycerides

saponify = breaking [some] ester bonds

~~can regenerate F.A's~~ under acidic condit  
would create salts; und alk. condit (actually <sup>useful</sup>  $\text{NaOH}$ )



in water

F.A lengths - will be mixed, from any source  
chicken - & can get table, range + predom.

poultry  
chicken fat, pork fat, beef tallow  
fish oils - all liq  
butter

sunflower  
peanut, canola, soy, rice

chap 14, Edible Fats + Oils,  
from W.Grosch, Food Chemistry.

5  
chap 11, Lipids, by W.W. Nawar  
Owen Fennema, ed, Food Chemistry,  
Dr. (Marcel Dekker, NYC, 1996)

on chart  
thiadine + thiadiazines (hetero-cyc's)  
ad:  $\begin{array}{c} S-S \\ | \\ S \end{array}$  are important